

IPA ze starego chmielu

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **5.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Monachijski | 0.75 kg (12.5%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |